

# Valentine's DINNER MENU

SATURDAY 14<sup>TH</sup> FEBRUARY 2026

## CANAPÉS

Served in the Bar and Lounge Pre-Dinner

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### CHICKEN LIVER PARFAIT

Toasted Brioche, Apple Chutney

### BEETROOT CURED SALMON

Cucumber Dill Salad, Micro Herb Salad

### WHIPPED BRIE MOUSSE V

Blackberry and Honey Compote, Watercress, Le Blanc Olive Oil

### ROASTED COURGETTE AND BASIL SOUP V

Double Cream

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### A DEMITASSE OF CRAB BISQUE

### CHAMPAGNE SORBET VE

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### FILLET OF BEEF (served pink)

Watercress Mayonnaise, Crispy Onions, Cavolo Nero,  
Mushroom and Madeira Cream Sauce

### LOIN OF LAMB (served pink)

Harissa Braised Lamb, Labneh, Pistachio Dukkha, Lamb Jus

### DUCK BREAST (served pink)

Bacon and Duck Leg Creamed Cabbage, Duck Jus

### FILLET OF COD

Miso Butter, Pak Choi, Dashi Butter Sauce

### HARISSA ROASTED SQUASH V

Yoghurt, Crispy Kale

Boulangère Potatoes,

Roasted Broccoli, Kale, Glazed Carrots

OR

Mixed Leaf Salad and New Potatoes

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### APPLE TREACLE TART

Vanilla Ice Cream

### CHOCOLATE AND ORANGE 'JAFFA' TORTE

Crème Chantilly

### STRAWBERRY DELICE

Clotted Cream

### SELECTION OF CHEESES SERVED WITH BISCUITS,

### CHUTNEY AND GRAPES V

Devon Blue, Godminster Organic Cheddar, Cricket St Thomas Brie,  
Ticklemore Goats Cheese

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### FILTER COFFEE AND PETIT FOURS

Victoria Quartet in the Jubilee Restaurant, followed by 'Coastline' in the Sun Lounge

VEGETARIAN (V) VEGAN (VE)

Please inform us of any food allergies  
or special dietary requirements.

£50 PER PERSON

Price Inclusive of VAT.  
Menu is subject to change.